



Congress of the United States  
House of Representatives  
Washington, DC 20515

# ICE AURORA CONTRACT DETENTION FACILITY ACCOUNTABILITY REPORT

Date: 08 July 2022  
DAY MONTH YEAR

Requested by: Alejandra Zepeda District Operations Coordinator  
NAME POSITION

Transmitted by: ICE Denver Field Office Executive Review Unit  
NAME POSITION

Were electronic files sent?

Yes ☒ No ☐

How many people are currently being cohorted/quarantined due to sickness?

Number of people currently cohorted/quarantined due to sickness: 11

## FORMAL COUNTS: 2.8 V. A.

How many people were most recently formally counted in this facility?

Number of people most recently formally counted in the facility: 657

How many people formally counted in this facility identify as the following gender?

Female: 51

Male: 606

Nonbinary: 0

Prefer not to say: 0



How many people formally counted in this facility identify as transgender?

Number of people that identify as transgender:

3

How many people were brought into the facility this week?

Number of people brought into the facility this week:

67

How many people have left the facility this week?

Number of people who left the facility this week:

47

How many people and where did those who left the facility go?

Released into community:

unknown

Formally removed from the United States:

unknown

Moved to another facility:

unknown

Other \_\_\_\_\_:

unknown

How many people are currently being housed in the Annex?

Number of people who are being housed in the Annex:

243

Male:

218

Female:

29

### CONFIRMED COVID-19 CASES:

Individuals Housed in GEO Facility:

0

ICE Detainees:

12

ICE Employees:

0

GEO Employees:

6

New Cases  
this week :

Total to date since  
3/30/2020:

914

1102

2

242

### DOCUMENTS RECIEVED:

Daily Kitchen Opening and Closing Checklists:

Yes ☒

No ☐

Daily Foods Production Service Records:

Yes ☒

No ☐

Temperature Logs:

Yes ☒

No ☐

Law and Leisure Library Logs:

Yes ☒

No ☐

Medical Staffing Update:

Yes ☒

No ☐

## **SUPPLEMENTAL NOTES:**

Request for information was made on July 6, 2022. Electronic files were received on July 7, 2022. The population counts are current as of 7/6/22.

### Kitchen Documents:

Opening/Closing checklists and Menu were provided. See attached documents.

### Medical:

Johnny Choate, Facility Administrator, provided the following update on medical staffing:

1 Health Service Administrator

1 Medical Doctor

2 Physicians Assistants (PA's)

2 Dentists

1 Dental Assistant

3 Medical Records Clerks

7 RN's

7 LPN's

2 Psychologists

1 LCSW

1 X-Ray Tech.

4 Tele-Psychiatrists

Staffing information is current as of 7/7/22

No staffing change from the previous week.

### Temperature Checks:

Logs provided, see attached documents.

### Law Library:

Logs are not attached to protect the personal identifying information of detainees. Usage of the law library ranged from one (1) person to ten (10) people at each provided opportunity. Dorms that did not use the library were either empty, new intake, on restriction, or detainees refused to use, per provided logs. Logs are current as of 7/1/22.

### COVID-19 Updates:

Per the facility, there were zero new cases amongst the ICE staff and six (6) new cases amongst GEO staff. They reported twelve (12) new positive cases among ICE detainees and zero new cases among other GEO detainees. Official COVID-19 statistics for "ICE Detainees Under COVID-19 Monitoring" were provided by ICE staff and are current as of 7/7/22.

Statistics for "Total Individuals House in GEO facility" & "GEO Staff" are verified by the Aurora Fire Department. The count is current as of 7/8/22.

The ICE/GEO Detention Center in Aurora is operating under level "red" for COVID-19.

All ICE facilities are rated green, yellow, or red depending on factors including the county's CDC risk assessment – a rating that can change weekly.

- Green facilities do not need to test detainees prior to transfer/release -- yellow or red must
- Positive and symptomatic detainees are not transferred
- Positive but asymptomatic detainees may be transferred

All detainees are tested upon arrival to an ICE facility.

- Green facilities isolate those who test positive for 10 days post-test date (asymptomatic)
  - They also isolate those who are symptomatic for 10 days with improvement of symptoms and no fever
  - Detainees who test negative at intake are not isolated
- Yellow or red facilities follow the above described process but also quarantine detainees who test negative for 10 days post-test date.

# ADULT CYCLE MENUS

These menus are proprietary and intended solely for the use of GEO Group Facilities.  
Dissemination, forwarding, photographing or copying of these menus are strictly prohibited.

MENU DATE:

CYCLE 2

WEEK-AT-A-GLANCE

	BREAKFAST	LUNCH	DINNER
6/27 MONDAY	Rice and Raisins Scrambled Eggs Biscuit or Tortilla Fruit Jelly Margarine Sugar Coffee Milk 2 %	Chicken Fried Steak Alternate - Diced Chicken Whipped Potatoes w/ Gravy English Peas Carrots Dinner Roll Margarine Salad w/ Dressing Fortified Sugar Free Tea	Turkey Bologna, Sliced Potato Salad Vegetarian Beans Lettuce, Onion & Pickles Mustard & Salad Dressing Fruit Bread Fortified Sugar Free Beverage
6/28 TUESDAY	Dry Cereal Pancakes Syrup Turkey Ham Margarine Sugar Coffee Milk 2 %	Chicken Patty Alternate - Hamburger Patty Cream Gravy Rice Green Beans Roll Margarine Brownie Fortified Sugar Free Tea	Turkey Hot Dogs on Hot Dog Buns Corn Coleslaw Macaroni Salad Onion Pickle Relish / Mustard Fortified Sugar Free Beverage
6/29 WEDNESDAY	Oatmeal Creamed Meat Gravy Fried Potatoes Biscuit Fruit Margarine Sugar Coffee Milk 2 %	Beef and Bean Burrito Alternate - Cheese Quesadilla Spanish Rice Beans Salsa Lettuce Dressing Cheese Peanut Butter Cake Fortified Sugar Free Tea	Meat and Vegetable Stew Rice Cabbage Onion Cornbread Salad Dressing Margarine Fortified Sugar Free Beverage
6/30 THURSDAY	Scrambled Eggs Diced Potatoes Jelly Ketchup Biscuit Margarine Sugar Coffee Milk 2 %	Hamburger Patty Alternate - Chicken Patty On Bun Ranch Beans Oven Fries Green Beans Shredded Lettuce / Onion Salad Dressing Ketchup Fortified Sugar Free Tea	Taco Meat Rice Pinto Beans Salsa Shredded Lettuce Shredded Cheese Tortillas Applesauce Cake Fortified Sugar Free Beverage
7/1 FRIDAY	Cinnamon Oatmeal Pancakes Syrup Breakfast Sausage Margarine Sugar Milk 2 % Coffee	Chicken Nuggets Alternate - Chicken Beans Carrots Rice Bread Margarine Cake Fortified Sugar Free Tea	Chili Mac Beans Squash w/ Tomato & Onions Dinner Roll Margarine Brownie Fortified Sugar Free Beverage
7/2 SATURDAY	Farina Eggs Cream Gravy Breakfast Sausage Biscuit or Tortilla Margarine Sugar Coffee Milk 2 %	Turkey Ham and Cheese Alternate - Grilled Cheese Sandwich Macaroni Salad Vegetarian Beans Lettuce / Onion Mustard / Mayo Bread Fruit Fortified Sugar Free Tea	Chicken Leg Quarter Potatoes Au Gratin Mixed Vegetables Beans Dinner Roll Margarine Salad Dressing Fortified Sugar Free Beverage
7/3 SUNDAY	Dry Cereal Eggs Diced Potatoes Salsa Tortilla Coffee Cake Sugar Coffee Milk 2 %	Fideo w/ Meat Sauce Alternate - Buttered Pasta Green Beans Beans Green Salad Dressing Roll Margarine Fortified Sugar Free Tea	Turkey Salad Potato Salad Coleslaw Lettuce Onion Bread Cake Fortified Sugar Free Beverage

SUBSTITUTIONS OF EQUAL VALUE MAY BE MADE AS NEEDED BY THE FOOD SERVICE MANAGER



# **FOOD SERVICE: AURORA KITCHEN** **OPENING and CLOSING CHECKLIST**

**Cycle 3**    **Date:** 7/4/22

**Monday**

**Time:** 0330 AM    **Time:** 1000 PM

Shift Checklist		AM		PM		Comments							
		No	Yes	No	Yes								
All areas secure, no evidence of theft			X										
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		X								
Kitchen is in good general appearance			X		X								
All kitchen equipment operational & clean			X	✓		① Hot Cart Not Working							
All tools and sharps inventoried			X		X								
All areas secure, lights out, exits locked					X								
<b>PRODUCTION SHEET</b>	<b>Menu Items</b>	cinn oatmeal	pan cakes	syrup	T-ham	marg	diet syrup	sugar	coffee	milk	fruit		
Breakfast	Temperatures	RT	180	RT	177	40	RT	RT	RT	37	RT		
	<b>Menu Items</b>	Sloppy Joes	potato salad	carrot	salad	dress-ing	onion	bun	cake	tea	slice ches	grk	
Lunch	Temperatures	180	78	40	40	RT	RT	RT	RT	RT	40		
	<b>Menu Items</b>	Polish sausage	rice	cabb age	beans	marg	roll	drink	patty	bread	fruit		
Dinner	Temperatures	Cold	Sack-	40	Bologna	chees	chips	Fruit	Brownie	Cannets	40		
<b>DISH MACHINE</b>		<b>Temperature</b>		<b>Wash 150+</b>		<b>Rinse 180+</b>		<b>If Needed</b>					
Temperature according to manufacturer's specifications		Breakfast		133		181							
and chemical agent used in Final Rinse		Lunch		155		180							
		Dinner		—		—		—					
<b>POT and PAN SINK</b>		<b>Temperature</b>		<b>Wash 110 F</b>		<b>Rinse 110 F</b>		<b>Sanitizer-200ppm</b>					
Final Rinse Temps determined by chemical agent used		Breakfast		120		121		200ppm					
		Lunch		120		121		200ppm					
		Dinner		112		115		200ppm					
<b>FREEZER and WALK-IN</b>		<b>Temperature</b>		<b>Freezer 0 or below</b>		<b>Walk-in 35-40 F</b>		<b>Walk-in 35 - 40 F</b>					
Record temperatures, Freezer and Walk-ins		AM		-13.7		36.7		38.9					
Record temperatures, Freezer and Walk-ins		PM		-15.5		37.4		37.9					
<b>DRY</b>		<b>Temperature 45-80</b>		<b>Spice Room</b>		<b>Store Rm</b>							
<b>STORAGE</b>		<b>Temperature</b>		<b>AM</b>		<b>PM</b>							
Record temperatures Dry Storage Areas		AM		68		68							
Record temperatures, Dry Storage Areas		PM		69		69							
<b>Hot- Water Temps in sink</b>		<b>AM</b>		<b>PM</b>									
		124		115									

Signature, Cook Supervisor (AM)

7/4/22

Signature, Cook Supervisor (PM)

Reyad 7/4/22

FOOD SERVICE MANAGER

DATE



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# FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 7/3/22 Sunday Time: 0330 AM Time: PM Cycle 2

Shift Checklist		AM		PM		Comments							
		No	Yes	No	Yes								
All areas secure, no evidence of theft			X		X								
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		X								
Kitchen is in good general appearance			X		X								
All kitchen equipment operational & clean			X	X		Plug out on Steamer							
All tools and sharps inventoried			X		X								
All areas secure, lights out, exits locked					X								
<b>PRODUCTION SHEET</b>	<b>Menu Items</b>	cereal	eggs	diced potat	salsa	coffee cake	Tor-tilla	sugar	coffee	milk	fruit		
Breakfast	Temperatures	RT	37	178	RT	RT	RT	RT	RT	37	RT		
	Menu Items	fideo matt sc	green beans	beans	salad	dressing	marg	roll	tea	chees	diet dress	fruit	
Lunch	Temperatures	160	155	177	40	RT	40	RT	RT	40	RT	RT	
	Menu Items	turkey salad	pota salad	cole slaw	lett	onion	bread	cake	drink	egg salad	diet dress	brocco	
Dinner	Temperatures	40	40	40	40	40	RT	RT	RT	40	RT	174	
<b>DISH MACHINE</b>		<b>Temperature</b>				<b>Wash 150+</b>		<b>Rinse 180+</b>		<b>If Needed</b>			
Temperature according to manufacturer's specifications		Breakfast				152		181					
and chemical agent used in Final Rinse		Lunch				154		182					
		Dinner				185		181					
<b>POT and PAN SINK</b>		<b>Temperature</b>				Wash 110 F		Rinse 110 F		Sanitizer-200ppm			
Final Rinse Temps determined by chemical agent used		Breakfast				125		125		200ppm			
		Lunch				126		126		200ppm			
		Dinner											
<b>FREEZER and WALK-IN</b>		<b>Temperature</b>				Freezer 0 or below		Walk-in 35-40 F		Walk-in 35 - 40 F			
Record temperatures, Freezer and Walk-ins		AM				-10.7		36.4		38.4			
Record temperatures, Freezer and Walk-ins		PM				-3.8		32.9		37.2			
<b>DRY</b>		<b>Temperature 45-80</b>				Spice Room		Store Rm					
<b>STORAGE</b>		<b>Temperature</b>				AM		PM					
Record temperatures Dry Storage Areas		AM				75		75					
Record temperatures, Dry Storage Areas		PM											
<b>Hot- Water Temps in sink</b>		AM		PM									

Signature, Cook Supervisor (AM)

Verify by AM

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

Verify by PM

# FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 7-2-22

**Saturday**

Time: 0410

AM

Time: 1830 **PM**

**Cycle 2**

Shift Checklist		AM		PM		Comments							
		No	Yes	No	Yes								
All areas secure, no evidence of theft			X										
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		X								
Kitchen is in good general appearance			X		X								
All kitchen equipment operational & clean			X	✓		① Hot Cart Not Working							
All tools and sharps inventoried			X		X								
All areas secure, lights out, exits locked					X								
<b>PRODUCTION SHEET</b>	<b>Menu Items</b>	farina	eggs	gravy	bk saus	bisc // tortill	marg	sugar	coffee	milk			
Breakfast	Temperatures	186	381	172.4	185.1	RT	36	RT	RT	36			
	Menu Items	T-ham	slice ches	veg beans	mac salad	lett	onion	Mayo /must	fruit	bread	tea	carr -ots	
Lunch	Temperatures	35.1	37.2	86	35	36	36	RT	RT	RT	RT		
	Menu Items	ckn leg	Pota -toes	veg	beans	roll	marg	salad	dress -ing	drnk	diet drs	PB	
Dinner	Temperatures	170.1	189.1	171.0	186.1	RT	40	40	RT	RT	RT	RT	
<b>DISH MACHINE</b>		<b>Temperature</b>				<b>Wash 150+</b>		<b>Rinse 180+</b>		<b>If Needed</b>			
Temperature according to manufacturer's specifications		Breakfast				156		182		—			
and chemical agent used in Final Rinse		Lunch				155		182		—			
		Dinner				155		180					
<b>POT and PAN SINK</b>		<b>Temperature</b>				<b>Wash 110 F</b>		<b>Rinse 110 F</b>		<b>Sanitizer-200ppm</b>			
Final Rinse Temps determined by chemical agent used		Breakfast				125		125		200ppm			
		Lunch				125		125		200ppm			
		Dinner				110		115		200 ppm			
<b>FREEZER and WALK-IN</b>		<b>Temperature</b>				<b>Freezer 0 or below</b>		<b>Walk-in 35-40 F</b>		<b>Walk-in 35 - 40 F</b>			
Record temperatures, Freezer and Walk-ins		AM				-13.2		32.8		36.1			
Record temperatures, Freezer and Walk-ins		PM				-10.1		37.3		37.0			
<b>DRY</b>		<b>Temperature 45-80</b>				<b>Spice Room</b>		<b>Store Rm</b>					
<b>STORAGE</b>													
Record temperatures Dry Storage Areas		AM				65		65					
Record temperatures, Dry Storage Areas		PM				69		69					
<b>Hot- Water Temps in sink</b>		AM		PM									
		120		112									

2 Han 7-2-22  
Signature, Cook Supervisor (AM)

Verify by AM

Reyes 7/2/2022  
Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

Verify by PM



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# FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 7-1-22

Friday

Time: 0340 AMTime: 1815 PM

Cycle 2

Shift Checklist		AM		PM		Comments							
		No	Yes	No	Yes								
All areas secure, no evidence of theft			X										
Workers reported to work, no open sores,			X		✓								
fever, cough, shortness of breath, chills,			X		✓								
no skin infection, and no diarrhea			X		✓								
Kitchen is in good general appearance			X		✓								
All kitchen equipment operational & clean			X	✓		Clean but NOT working							
All tools and sharps inventoried			X		✓								
All areas secure, lights out, exits locked					✓								
<b>PRODUCTION SHEET</b>	<b>Menu Items</b>	cinn oatmeal	pan cake	syrup	bk saus	marg	sugar	coffee	milk	fruit			
Breakfast	Temperatures	194	167	RT	183	38	RT	RT	40	RT			
	<b>Menu Items</b>	nugget	beans	rice	Crt	bread	marg	cake	tea	unbr ckn	fruit		
Lunch	Temperatures	179	200	177	179	RT	38	RT	RT		RT		
	<b>Menu Items</b>	chili mac	beans	squach	marg	roll	Brow -nie	drink	chees	mac aroni	grd turk	raw veg	
Dinner	Temperatures	182.7	176.4	184.0	40	RT	RT	RT	40	170	1710	40	
<b>DISH MACHINE</b>		<b>Temperature</b>				<b>Wash 150+</b>		<b>Rinse 180+</b>		<b>If Needed</b>			
Temperature according to manufacturer's specifications		Breakfast				154		182		—			
and chemical agent used in Final Rinse		Lunch				153		183		—			
		Dinner				156		188		—			
<b>POT and PAN SINK</b>		<b>Temperature</b>				<b>Wash 110 F</b>		<b>Rinse 110 F</b>		<b>Sanitizer-200ppm</b>			
Final Rinse Temps determined by chemical agent used		Breakfast				125		125		200ppm			
		Lunch				129		129		200ppm			
		Dinner				112		120		200ppm			
<b>FREEZER and WALK-IN</b>		<b>Temperature</b>				<b>Freezer 0 or below</b>		<b>Walk-in 35-40 F</b>		<b>Walk-in 35 - 40 F</b>			
Record temperatures, Freezer and Walk-ins		AM				-13		37.8		38.1			
Record temperatures, Freezer and Walk-ins		PM				-12.6		38.0		38.9			
<b>DRY</b>		<b>Temperature 45-80</b>				<b>Spice Room</b>		<b>Store Rm</b>					
<b>STORAGE</b>													
Record temperatures Dry Storage Areas		AM				65		65					
Record temperatures, Dry Storage Areas		PM				69		69					
<b>Hot- Water Temps in sink</b>		AM		PM									
		123		129									

Signature, Cook Supervisor (AM)

Verify by AM

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

Verify by PM

# **FOOD SERVICE: AURORA KITCHEN** **OPENING and CLOSING CHECKLIST**

Date: 6/30/22 **Thursday** Time: 0330 AM Time: 1830 PM Cycle **2**

Shift Checklist		AM		PM		Comments							
		No	Yes	No	Yes								
All areas secure, no evidence of theft			X		✓								
Workers reported to work, no open sores,			X		✓								
fever, cough, shortness of breath, chills,			X		✓								
no skin infection, and no diarrhea			X		✓								
Kitchen is in good general appearance			X		✓								
All kitchen equipment operational & clean			X		✓								
All tools and sharps inventoried			X		✓								
All areas secure, lights out, exits locked					✓								
<b>PRODUCTION SHEET</b>	<b>Menu Items</b>	scram eggs	Pota -toe	bis-cuit	ketch-up	jelly	marg	sugar	coffee	milk	PB	bra n cerl	
Breakfast	Temperatures	169	185	RT	RT	RT	40	RT	RT	37	RT	RT	
	Menu Items	ham-burger	bun	fries	ran bean	green beans	lett	onion	dress-ing	ket-chup	tea	frui t	
Lunch	Temperatures	170	RT	158	177	166	40	40	RT	RT	RT	RT	
	Menu Items	Taco meat	rice	pinto beans	salsa	lett	shrd chees	tortill	apple sauce	cake	drk	frui t	
Dinner	Temperatures	187	186	189	RT	33	33	RT	RT	RT	RT	RT	
<b>DISH MACHINE</b>		<b>Temperature</b>				<b>Wash 150+</b>		<b>Rinse 180+</b>		<b>If Needed</b>			
Temperature according to manufacturer's specifications		Breakfast				153		180		=			
and chemical agent used in Final Rinse		Lunch				155		181		=			
		Dinner				166		185		=			
<b>POT and PAN SINK</b>		<b>Temperature</b>				<b>Wash 110 F</b>		<b>Rinse 110 F</b>		<b>Sanitizer-200ppm</b>			
Final Rinse Temps determined by chemical agent used		Breakfast				120		121		200ppm			
		Lunch				124		123		200ppm			
		Dinner				120		124		200 ppm			
<b>FREEZER and WALK-IN</b>		<b>Temperature</b>				<b>Freezer 0 or below</b>		<b>Walk-in 35-40 F</b>		<b>Walk-in 35-40 F</b>			
Record temperatures, Freezer and Walk-ins		AM				-13.5		37.4		39.9			
Record temperatures, Freezer and Walk-ins		PM				-16.3		37.0		38.6			
<b>DRY</b>		<b>Temperature 45-80</b>				<b>Spice Room</b>		<b>Store Rm</b>					
<b>STORAGE</b>													
Record temperatures Dry Storage Areas		AM				68		68					
Record temperatures, Dry Storage Areas		PM				68		68					
<b>Hot- Water Temps in sink</b>		AM		PM									
		121		111									

Signature, Cook Supervisor (AM)

Verify by AM

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

Verify by PM



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# FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 6/29/22 **Wednesday** Time: 0336 AM Time: 1230 PM Cycle **2**

Shift Checklist		AM		PM		Comments							
		No	Yes	No	Yes								
All areas secure, no evidence of theft			X		Y								
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		Y								
Kitchen is in good general appearance			X		Y								
All kitchen equipment operational & clean			X		Y								
All tools and sharps inventoried			X		Y								
All areas secure, lights out, exits locked					Y								
<b>PRODUCTION SHEET</b>	<b>Menu Items</b>	oatmeal	gravy	fried pota	bis-cuit	fruit	marg	sugar	coffee	milk	PB	T-ham	
Breakfast	Temperatures	170	164	150	RT	RT	40	RT	RT	—	RT	181	
	<b>Menu Items</b>	burrito	Pinto beans	span rice	lett	dress-ing	cheese	PB	cake	tea	grd turk	broc coli	
Lunch	Temperatures	180	177	175	40	RT	40	RT	RT	RT	185	191	
	<b>Menu Items</b>	meat stew	rice	cabb-age	onion	marg	corn bread	salad	dress-ing	drnk	egg sald	stew veg	
Dinner	Temperatures	189	179	180	38	38	RT	38	RT	RT	38	169	
<b>DISH MACHINE</b>		<b>Temperature</b>				<b>Wash 150+</b>		<b>Rinse 180+</b>		<b>If Needed</b>			
Temperature according to manufacturer's specifications		Breakfast				153		181		—			
and chemical agent used in Final Rinse		Lunch				154		180		—			
		Dinner				160		183		—			
<b>POT and PAN SINK</b>		<b>Temperature</b>				Wash 110 F		Rinse 110 F		Sanitizer-200ppm			
Final Rinse Temps determined by chemical agent used		Breakfast				121		122		200ppm			
		Lunch				124		124		200ppm			
		Dinner				121		122		200ppm			
<b>FREEZER and WALK-IN</b>		<b>Temperature</b>				Freezer 0 or below		Walk-in 35-40 F		Walk-In 35 - 40 F			
Record temperatures, Freezer and Walk-ins		AM				-11.7		36.5		37.8			
Record temperatures, Freezer and Walk-ins		PM				-10.5		38.4		38.6			
<b>DRY STORAGE</b>		<b>Temperature 45-80</b>				Spice Room		Store Rm					
Record temperatures Dry Storage Areas		AM				68		68					
Record temperatures, Dry Storage Areas		PM				68		68					
<b>Hot- Water Temps in sink</b>		AM		PM									
		128		121									

Signature, Cook Supervisor (AM)

Verify by AM

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

Verify by PM



Secure Services™

# FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 6/28/22 **Tuesday**Time: 0345 AM Time: 1800 PMCycle **2**

Shift Checklist		AM		PM		Comments							
		No	Yes	No	Yes								
All areas secure, no evidence of theft			X										
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		X								
Kitchen is in good general appearance			X		X								
All kitchen equipment operational & clean			X	X		① Hot well 008/PLUG							
All tools and sharps inventoried			X		X								
All areas secure, lights out, exits locked					X								
<b>PRODUCTION SHEET</b>	<b>Menu Items</b>	cereal	pan cake	syrup	marg	sugar	coffe	milk	diet syrup	fruit			
Breakfast	Temperatures	RT	167	RT	40	RT	RT	97	RT	RT			
	Menu Items	Ck patty	rice	gravy	roll	green beans	marg	tea	browni	bake ckn	jelly	PB	
Lunch	Temperatures	186	181	169	RT	190	40	RT	RT	174	RT	RT	
	Menu Items	hot dog	relish	macr salad	corn	corn bread	bun	onion	mustrd	drnk	ches	Grn turk	
Di	Temperatures	180.6	RT	40	171.5	RT	RT	40	RT	RT	40	1750	
<b>DISH MACHINE</b>		<b>Temperature</b>				<b>Wash 150+</b>		<b>Rinse 180+</b>		<b>If Needed</b>			
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast				133		181		—			
		Lunch				153		182		—			
		Dinner				155		183		—			
<b>POT and PAN SINK</b>		<b>Temperature</b>				<b>Wash 110 F</b>		<b>Rinse 110 F</b>		<b>Sanitizer-200ppm</b>			
Final Rinse Temps determined by chemical agent used		Breakfast				134		132		200ppm			
		Lunch				135		132		200ppm			
		Dinner				120		115		200ppm			
<b>FREEZER and WALK-IN</b>		<b>Temperature</b>				<b>Freezer 0 or below</b>		<b>Walk-in 35-40 F</b>		<b>Walk-in 35-40 F</b>			
Record temperatures, Freezer and Walk-ins		AM				-11.5		36.5		38.5			
Record temperatures, Freezer and Walk-ins		PM				-10.0		37.0		38.4			
<b>DRY</b>		<b>Temperature 45-80</b>				<b>Spice Room</b>		<b>Store Rm</b>					
<b>STORAGE</b>													
Record temperatures Dry Storage Areas		AM				68		68					
Record temperatures, Dry Storage Areas		PM				70		70					
<b>Hot- Water Temps in sink</b>		AM		PM									
		135		120									

Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

6/28/22

Verify by AM

6/29/22

DATE

Signature, Cook Supervisor (PM)

Verify by PM



Secure Services™

# FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 6/27/22 MondayTime: 0330 AM Time: PM 1000 Cycle 2

Shift Checklist		AM		PM		Comments							
		No	Yes	No	Yes								
All areas secure, no evidence of theft			X		/								
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		/								
Kitchen is in good general appearance			X		/								
All kitchen equipment operational & clean			X	X									
All tools and sharps inventoried			X		/								
All areas secure, lights out, exits locked					/								
<b>PRODUCTION SHEET</b>	<b>Menu Items</b>	rice/raisin	scr eggs	jelly	bis-cuit	fruit	marg	sugar	coffee	milk	diet jelly	T-ham	
Breakfast	Temperatures	171	164	121	121	121	40	121	121	37	121	121	
	<b>Menu Items</b>	Ck Fri stk	whip potato	gravy	roll	peas carro	marg	salad	dress-ing	Tea	Bk Ck	diet dre	
Lunch	Temperatures	181	168	159	121	151	40	40	121	121	176	121	
	<b>Menu Items</b>	bologna	potat salad	veg bean	lett	onion	pickle	bread	mayo / mustrd	fruit	drnk	turk	
Dir	Temperatures	40	40	1704	40	40	40	121	121	40	121	40	
<b>DISH MACHINE</b>		<b>Temperature</b>				<b>Wash 150+</b>		<b>Rinse 180+</b>		<b>If Needed</b>			
Temperature according to manufacturer's specifications		Breakfast				151		183		—			
and chemical agent used in Final Rinse		Lunch				152		180		—			
		Dinner				155		185		—			
<b>POT and PAN SINK</b>		<b>Temperature</b>				<b>Wash 110 F</b>		<b>Rinse 110 F</b>		<b>Sanitizer-200ppm</b>			
Final Rinse Temps determined by chemical agent used		Breakfast				120		121		200ppm			
		Lunch				121		121		200ppm			
		Dinner				112		115		200ppm			
<b>FREEZER and WALK-IN</b>		<b>Temperature</b>				<b>Freezer 0 or below</b>		<b>Walk-in 35-40 F</b>		<b>Walk-in 35-40 F</b>			
Record temperatures, Freezer and Walk-ins		AM				-10.6		32.7		38.7			
Record temperatures, Freezer and Walk-ins		PM				-11.1		37.1		38.7			
<b>DRY STORAGE</b>		<b>Temperature 45-80</b>				<b>Spice Room</b>		<b>Store Rm</b>					
Record temperatures Dry Storage Areas		AM				68		68					
Record temperatures, Dry Storage Areas		PM				69		69					
<b>Hot- Water Temps in sink</b>		AM		PM									
		121		115									

Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

NF-6-2-20

6/27/22

Verify by AM

6/28/22

DATE

Signature, Cook Supervisor (PM)

Verify by PM

**GEO Aurora ICE  
3130 N. Oakland St**

7/6/2022  
8:30:47 AM BCU

**Temperature  
°F**

A-1	71.41
A-2	71.60
A-3	71.60
A-4	71.41
B-1	71.71
B-2	71.41
B-3	71.71
B-4	72.31
C-1	71.41
C-2	71.60
C-3	71.71
C-4	72.81
E-1	71.91
E-2	73.01
D-1	72.50
ISOLATION	70.90
PATIENT ROOM	73.60
INTAKE/RECEIVING	69.21
Tank Temp S-12	0.00
Present Value	
BOILER-3	139.13
Universal Input[1]	
LAUNDRY ROOM MAU-2 and BOILER-4	170.58
Universal Input[13]	



# Temperature Log South Building

195 Aurora Detention Center  
11901 East 30th Street  
Aurora, CO 80010

**Date: Tuesday July 5, 2022**

	Unit	AIR	WATER/sink	Shower #1	Shower #2
	South-A	Unoccupied			
	South-B	72.1			
	South-C	73.5			
	South-D	72.3			
	South-E	70.5	-		
	South-F	Unoccupied			
	South-G	74.8	103.7	104.6	
	South-L	73.3			
	South-M	74.3			
	South-N	unoccupied			
	South-X	74.5			
	South-Y	74.0			
	South-Z	75.2			
	South SMU	70.5			
	South SMU Shower 3				N/A
	MED ISO- Room 1			N/A	N/A
	MED ISO- Room 2			N/A	N/A
	MED ISO- Room 3			N/A	N/A
	MEDICAL	N/A	N/A		

PRINT:

Tony Golegac

SIGN:

Tony Golegac

Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer



# Tuesday, July 05, 2022 North Building Temperature Log

195 Aurora Detention Center  
3130 Oakland St.  
Aurora, CO 80010

Date	Unit	Dayroom	Shower #1	Shower #2	Shower #3	Shower #4	Shower #5	Shower #6	Shower #7
6.6.22	A-1	71.41							
	A-2	71.60							
	A-3	71.60	From Boilers						
	A-4	71.41	City In 67°						
	B-1	71.71	Recirc temp. 104.7						
	B-2	71.41							
	B-3	71.71							
	B-4	72.31							
	C-1	71.41							
	C-2	71.60							
	C-3	71.71							
	C-4	72.81							
	D-1	72.50					N/A	N/A	N/A
	D-2	—					N/A	N/A	N/A
	E-1	71.91					N/A	N/A	N/A
	E-2	73.01							
	Phy Therapy	N/A		N/A	N/A	N/A	N/A	N/A	N/A
	Intake	N/A			N/A	N/A	N/A	N/A	N/A

PRINT:

Tony Golacyan

SIGN:

*[Signature]*

Write Legibly

## Medical Showers Temperature Log

Name: \_\_\_\_\_

Date: \_\_\_\_\_

ROOM	542	540	538	536	534	523	522	Tub Room
Air:	70.9	—	—	—	—	73.60	—	
Water:								

Temperature Taken with a Fluke Mod 52 Digital Thermometer